



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food Reinspection #2 Intent to Close

Hong Kong Express, Corp  
Hong Kong Express  
7420 W Good Hope Rd  
Milwaukee, WI

**4/8/2014**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:  
\$320.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

### Good Retail Practice Violations(s)



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Code Number	Description of Violation	Correct By
3-302.11	Various cross contamination risks were seen: 1. they prep chicken on the table and then scoop it off the table into a tub on the floor. Provide an approved table to put the tub on. Discontinue prepping chicken this way, keep all food off the floor. 2. discontinue using dirty towels under the cutting boards. Purchase and use "boards mates" to prevent the cutting boards from sliding around. 3. food items and dirty dishes were stored on the shelving unit with clean dishes. Do not store soiled pans with clean ones. 4. the prep sink was dirty with soiled containers while mushrooms and sprouts were being prepped and washed. Keep the prep sink clean at all times. 5. Clean the mold out of the ice maker. 6. by the service area, sanitizer buckets were stored next to uncovered food. Keep buckets away from food to prevent contamination. 7. Remove the space heater off the prep table and remove it from the premise completely. This has been an issue in the past and now the heater is ordered out. 8. Vegetables and containers of food were stored on the floor in the walk in cooler. Keep all foods off the floor. All food must be protected from cross-contamination.	4/15/2014
3-304.12	The ice cream scoop was in the dipper well without running water. Always have the water on for the dipper well to flush food particles away.	4/15/2014
3-501.17	Discard the scoops made from vinegar plastic jugs. Use only approved food grade scoops. None of the food was date marked: fried chicken, crab rangoons, pork, shrimp and noodles. All ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT	4/15/2014

Good Practice Violation(s): 3

Total Violations: 3

Notes:



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Reinspection #2 notes:

Undated crab rangoons and various chicken trays

Cross contamination: In the walk in cooler there was raw chicken and beef next to cooked turkey and shrimp. Also, on the lower shelf cooked oxtails next to raw chicken.

The prep sink had a putty knife in it and a dirty scrubbie on a dirty prep sink drainboard.

The sanitizer compartment of the warewashing sink had dirty utensils and a bowl in it.

A tub of utensils on the clean shelf sitting in stagnant dirty water. Instructed operator to rewash. Operator then rinsed out container and utensils in the veg prep sink and put them back on the clean shelf without washing properly. Inspector made her put them in the wash compartment of the warewashing sink

Vegetables on the floor of the walk in cooler.

Both dipper wells were not running and scoops sitting in dirty stagnant water.

Vinegar jugs scoops being used. Disposed.

ADDITIONAL VIOLATION: Handsink blocked by dirty equipment and vinegar jug scoops. Unavailable.

Inspector will return with fee slip. Ran out.

On 4/8/2014, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Est. # 23284

Operator Signature

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